



CASTELLI MARTINOZZI

## ROSSO DI MONTALCINO DOC CASTELLI MARTINOZZI



Name: Red wine of Montalcino

Classification: DOC

Type of wine: red

Vine: Sangiovese

Location of the cultivated areas: Montalcino – Villa Santa Restituta

Disposition: South – South/West

Altitude: from 400 to 480 m above sea level

Typology of the cultivated soil: composed mainly of the elements of silicates and limestone with the presence of minerals. It has a rude structure and is characterized by the presence of rocks (stony soil).

Form of cultivation: spurred cord or guyot

Density of planting: around 5.000 stems/hectare

Year of planting: the age of vineyards from 6 to 30 years

Production per hectare: 70 quintal/hectare

Period of grape harvesting: the end of September – the beginning of October

Method of harvesting: manual

Wine-making: natural fermentation at a controlled temperature (max 24/26°C). Maceration in stainless steel bowls for with continuous mixing.

Seasoning: 8/10 months in oak barrels

Period of bottling: January

Refining in bottles: min 2 months

Type of bottles: classic Bordeaux

Alcohol content: 13,5

The best temperature for serving: 18/20 C.

### Organoleptic Characteristics

Colour: ruby red

Aroma: complex intensive and elegant bouquet with scent of red fruits and predominance of cherries.

Taste: the taste is fruity, hot, dry but not much, pleasantly tanninic and balsamic, harmonious and lingering.

### Gastronomical Complements

A perfect complement to red game meat, roasted or barbecued, and to the well-seasoned first course in accordance with Italian tradition. It's a perfect complement to cheeses with a strong taste (pecorino, parmigiano reggiano, cheeses of alpine meadows etc)